

Applesauce Brownies



Ingredients:

1/3 c. vegetable oil	1 tsp. baking powder
$\frac{1}{2}$ c. unsweetened applesauce	$\frac{1}{2}$ tsp. baking soda
$\frac{1}{2}$ c. unsweetened cocoa powder	2 large eggs
$\frac{1}{2}$ c. sugar	1 tsp. vanilla extract
1 c. all purpose flour	$\frac{1}{4}$ c. chopped nuts (optional)

Procedure:

1. Preheat oven to 375 degrees.
2. Line a 9x9 pan with foil. Grease with cooking spray.
3. Combine oil, applesauce and cocoa.
4. Add sugar and stir until dissolved.
5. Add eggs and vanilla.
6. Mix dry ingredients together (flour, baking powder, baking soda).
7. Stir dry ingredients into mixture.
8. Pour batter into a greased and floured 9 inch square baking pan.
9. Sprinkle nuts on top (optional).
10. Bake about 20-30 minutes or until top is set but edges are not dried out.
11. Cool.
12. Cut into 9 to 12 squares.